



## **SPRINGERLE COOKIE BAKING TIPS**

by Lorann Oils

**Avoid** making Springerle on a very humid or rainy day. Dry, cool air is best for setting the embossed impression.

**Cookie Sheets:** Use shiny, non-insulated aluminum cookie sheets (do not use silicon mats). Make sure there is at least 2 inches of oven space around your pans for good heat circulation.

**Proper drying** time for the cookies is important as drying preserves the embossed image during baking. Test bake one cookie first! It saves grief!

**Roll-out** cookies to the proper size. Too thick, and the cookies will lose the impression, too thin and the cookie will be overly hard.

**For very deep or large cookies:** Roll out dough to desired thickness and, using a dry, clean pastry brush, apply flour or sugar and cut a piece of dough the approximate size needed for the mold. Press dough into the mold with fingers, working from center outward. You may lightly roll the back side of the cookie to smooth before turning out of the mold. Trim, dry and bake. To check your print, use light from the side – daylight or light from a floor lamp –so the shadows let you see if your prints are good.

**Avoid** over-baking.

**To clean resin & wood composite molds:** Brush gently with a soft bristled brush to remove flour and dough. If necessary, scrub gently with the same brush and mild soapy water. Rinse briefly, pat dry with a terry towel and let dry thoroughly before storing. Do not soak the mold in water or use a conditioning oil.